

2015 FOOD SAFETY AND RECREATIONAL LICENSING NEWSLETTER

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Recreational and Educational Camp Health History

The Division of Food Safety and Recreational Licensing is excited to introduce our **new** Health History Form (F-01444) for Recreational and Educational Camps! This form is available for all camps in Wisconsin. This is an optional form and provides an alternative to creating individual health history forms for each camp. The form includes questions about allergies, immunizations, and other physical demands.

The form gives a camp the assurance that it meets requirements of Administrative Code DHS 175.19(2). This link, <https://www.dhs.wisconsin.gov/forms/f01444.pdf>, provides camp operators with the new Health History Form (F-10444).

Online Payment Options

For your convenience, the Department of Health Services Food Safety and Recreational Licensing is able to process permit renewals or invoice payments for your facility online via credit card or e-check. The renewal or invoice will reference the following URL for online payment: <http://healthspace.com/WlePay>. To make the payment, you will need two pieces of information: your Facility ID number, which is found on the renewal or invoice, and a fee amount. All outstanding fees for that facility will have to be paid; you will not be able to select certain fees and remove others. If you have other facilities with exactly the same licensee information, you will be able to make all payments at one time by checking that option.

If your renewal requires changes, you will not be able to use the online payment option. Instead, send in the renewal with the changes indicated on the renewal form. [Contact FSRL](#) if you have a change of address, so you can receive your renewal on time and avoid a possible late fee charge.

Campgrounds Rule Changes

Throughout February 2015, the Food Safety and Recreational Licensing (FSRL) section held five public hearings across Wisconsin to accept comments on Department of Health Services (DHS) 178 Campgrounds. FSRL received several hundred comments about the proposed rule. The majority of the comments were from private campground owners who were registering support for the rule. Their support for the rule is contingent on compromise language that the Wisconsin Association of Campground Owners (WACO) and FSRL agreed upon concerning existing campsite setback distances. The compromise setback language stipulates that on campsites existing on or before the effective date of the rule, the measurement that will apply is a ten-foot measurement from camper body to camper body, excluding slide-outs. Campsites created after the effective date of the new rule will have a more restrictive setback measurement applied to them.

In advance of the proposed rule being adopted, FSRL recommends that you update your campground map to accurately reflect the campsites in existence in your campground when the new rule goes into effect. During your inspection this summer, you will want to provide your inspector with a current, up-to-date campground map showing all of your sites. The map showing the campsites that exist as of the effective date of the rule will be used in the future to determine which setbacks apply to which campsites.

REMINDER: If you will be adding sites to your campground this year, remember to have your local inspector approve the plans prior to construction. Plan review can help you avoid future issues by making sure the expansion complies with the campground code. When submitting your plans remember to include items such as a completed [plan review application](#), the water system plan approval, the septic system plan approval, and a scaled or dimensioned map of the addition. Note, there is no charge for a plan review.



Fall Hazards in Lodging Facilities

Whether you operate a large-scale hotel or use your family cabin as a rental property, fall hazards should be of serious concern. According to the CDC, "Falls are the leading cause of non-fatal injuries for all children ages 0 to 19. Every day, approximately 8,000 children are treated in U.S. emergency rooms for fall-related injuries. This adds up to almost 2.8 million children each year."

Ensure your rental property is protected from unnecessary falls by building out potential hazards. Securely fastened and properly built handrails and guardrails provide a safeguard from accidental falls. On any elevated surface more than 24 inches from the ground, guardrails shall be installed. The guardrails must be a minimum of 36 inches in height and provide no openings greater than 4 inches.

Take this simple step. Protect yourselves from lawsuits and more importantly, protect your guests' health and safety!

Pools and Water Attractions

According to the CDC, one in eight public pool inspections result in closure due to serious code violations. This suggests the increased need for public health control measures and improved pool operation. Some of these serious code violations from the pool inspection report database are included in Wisconsin's list of top seven violations, which include:

- Flowmeter is not operational or is missing.
- Alkalinity levels are not within 60-180 parts per million.
- First aid kits are missing supplies or are not located in the enclosure.
- Skimmer baskets are not clean or weirs are missing.
- pH levels are not within 7.2 - 7.8.
- Testing frequency is not being met or there are days missing from the log.
- Chlorine or bromine levels are too low.

To avoid these violations, DHS suggests obtaining additional education and training through pool certification courses. These include the Certified Pool Operator (CPO) and Aquatic Facility Operator (AFO).

Restaurant Certified Food Managers

On April 8, 2015 Act 9 was signed into law which affects the process many restaurant owners and managers use to renew their Certified Food Managers (CFM) license which is issued by the Department of Health Services.

As of January 1, 2015, all owners or managers who renewed a CFM license had to show the department proof of passing a nationally accredited food protection examination. With the passage of Act 9, small restaurants with five (5) or fewer food handlers are now exempt from renewing their CFM license by completion of a nationally accredited food protection examination. Instead, small restaurant operators or managers have the option to take a recertification course, without an examination. For restaurants with more than five (5) food handlers, nothing has changed. This law only changes the renewal process for owners and managers of small restaurants that choose not to renew their license by exhibiting competency on an examination.

For more information, please go to <https://www.dhs.wisconsin.gov/fsrl/certificates.htm>.

Helpful FSRL

Reminders

- Submit a [Death, Injury, and Illness Report \(F-45036\)](#) when an incident that requires emergency medical assistance occurs at your pool.
- Obtain a consent form for every body art procedure, even if it is a tattoo color touch-up.
- Make sure you are frequently taking food temperatures to assure proper cooking times and temperatures are met.
- Fill out a [Fecal Incident Response Report \(F-00018\)](#) when your pool is contaminated with vomit or fecal matter.
- Review your food manager certification to see if it is current.
- Get ready for the summer season. Make sure you have the ability to maintain food safety when cooking outdoors.
- Daily and throughout the day, record equipment and food temperatures. This may help you prevent food waste if improper temperatures are noted.
- Campgrounds should take water samples before the start of the camping season.

Tattoo and Body Piercing Sterilization

Body Art practitioners attempting to incorporate the most up-to-date public health concepts may now be using prepackaged, single-use, disposable equipment instead of sterilizing reusable equipment in an autoclave. Currently, DHS 173 does not allow for practices beyond the use of sterilization in an autoclave, but acknowledges the public health benefits to the use of disposable equipment, which requires an approved variance. If your establishment uses disposable equipment, please consult with your inspector to apply for a variance.

If an establishment uses an autoclave for sterilization of reusable equipment, here are the code-required steps for properly cleaning and sterilizing equipment:

1. Wash equipment (grips, tubes, clamps, etc.) with soap and warm water in a sink to remove large particles like blood, ink, and tissue.
2. Soak in enzymatic detergent like alconox, tergazyme, wavizyme, to break apart any remaining smaller particles left on the equipment.
3. Clean equipment in the ultrasonic unit.
4. Rinse equipment with water and dry.
5. Package equipment in a dated or batch-identifiable package that has a color changing indicator.
6. Sterilize in an approved autoclave from the FDA 501K list.
7. Store packages in a cabinet, drawer or covered bin to protect the package from contamination.

The combination of steps and/or the addition of steps are permitted as long as the above steps are completed in this order.

Reminder: "Scratchers" are unlicensed body art practitioners who are illegally performing body art procedures in an unlicensed establishment. If you have information about such practitioners, please forward their name and address to your inspector and/or the email listed below for enforcement. DHS understands the importance of the strict public health standard that licensed facilities adhere to, and will help promote the integrity of the industry with your assistance. Any information obtained from an informant can be kept anonymous.

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